

AMENDMENTS TO THE CLAIMS

Please amend the claims as follows:

1. (Currently Amended) An acidic oil-in-water emulsified composition[[,]]
comprising
fats and oils comprising 30 wt % or more of a diglyceride ~~diglycerides~~,
an enzyme-treated yolk treated with one or more enzymes selected from the group
consisting of esterase, lipase and phospholipase,
an antioxidant ~~at 1200 to 8000~~ at 1800 to 3000 ppm relative to an oil phase containing
the fats and oils and at 0.85 to 4.5 percent by weight relative to the net weight of yolk in the
enzyme-treated yolk, and
at least one emulsifier selected from the group consisting of sorbitan fatty acid ester
having an HLB value of 1 to 2.5, polyglycerin fatty acid ester having an HLB value of 1 to
3.5 and sucrose fatty acid ester having an HLB value of 1 to 2, wherein ~~said emulsifier has an~~
~~HLB value of less than 10~~ and the content of said emulsifier ranges ~~from 0.6 to 5%~~ from 0.8
to 2% relative to the oil phase.

2. (Canceled)

3. (Original) The acidic oil-in-water emulsified composition according to claim 1,
wherein the antioxidant is one or more members selected from the group consisting of
tocopherols and tocotrienols.

4. (Canceled)

5. (Original) The acidic oil-in-water emulsified composition according to claim 1, which further comprises phyto-sterols.

6. (Original) The acidic oil-in-water emulsified composition according to claim 1, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

7. - 9. (Canceled)

10. (Original) The acidic oil-in-water emulsified composition according to claim 3, which further comprises phyto-sterols.

11. - 14. (Canceled)

15. (Original) The acidic oil-in-water emulsified composition according to claim 3, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

16. (Canceled)

17. (Original) The acidic oil-in-water emulsified composition according to claim 5, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

18. - 20. (Canceled)

21.(New) An acidic oil-in-water emulsified composition, comprising
fats and oils comprising 30 wt % or more of a diglycerides,
an enzyme-treated yolk at 10 to 15 wt% in terms of liquid yolk, the enzyme treated
yolk being treated with one or more enzymes selected from the group consisting of esterase,
lipase and phospholipase,
a tocopherol at 1800 to 3000 ppm relative to an oil phase containing the fat and oil
and at a weight ratio of 0.85 to 1.2 relative to the net weight of yolk in the enzyme-treated
yolk, and
at least one emulsifier selected from the group consisting of sorbitan fatty acid ester
having an HLB value of 1 to 2.5, polyglycerin fatty acid ester having an HLB value of 1 to
3.5 and sucrose fatty acid ester having an HLB value of 1 to 2, wherein the content of said
emulsifier ranges from 0.8 to 2% relative to the oil phase.

22. (New) The acidic oil-in-water emulsified composition according to claim 21,
wherein the antioxidant is one or more members selected from the group consisting of
tocopherols and tocotrienols.

23. (New) The acidic oil-in-water emulsified composition according to claim 21,
which further comprises phyto-sterols.

24. (New) The acidic oil-in-water emulsified composition according to claim 21,
wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides
is 5 wt % or less.

25. (New) The acidic oil-in-water emulsified composition according to claim 22, which further comprises phyto-sterols.

26. (New) The acidic oil-in-water emulsified composition according to claim 22, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.

27. (New) The acidic oil-in-water emulsified composition according to claim 23, wherein the content of trans-unsaturated fatty acids in fatty acids constituting the diglycerides is 5 wt % or less.